

Inspection details with violations, recommendations and corrective action.

Item No.	Description	Points Deducted
8	PW filling hoses, caps, connections, procedures; Sample records, valves; PW system constructed, maintained	0

Site: POTABLE WATER

Deduction Status: N

Violation: THE SHORE SIDE HALOGEN DEMAND AND PH TESTS TAKEN PRIOR TO BUNKERING WERE NOT RECORDED ON 6/20, 8/12, AND 8/27. MANY OF THE SMALL DIAMETER POTABLE WATER LINES IN THE ENGINE ROOM, INCLUDING THE LINES TO THE EYE-WASH STATIONS, WERE NOT STRIPED BLUE. A BACKFLOW PREVENTION DEVICE WAS NOT LOCATED ON ONE OF THE HOSE CONNECTIONS NEAR THE POTABLE WATER DISTRIBUTION CHLORINATION SYSTEM. A HOSE WAS ATTACHED TO THIS CONNECTION AT THE TIME OF THE INSPECTION.

Recommendation: 5.2.1.2.1 A halogen demand test and pH shall be conducted on the shore-side water supply before starting the bunkering process to establish the correct halogen dosage. 5.3.2.1.1 Potable water piping shall be painted light blue or striped with 15 cm (6 inches) light blue bands or a light blue stripe at fittings on each side of partitions, decks, and bulkheads and at intervals not to exceed 5 m (15 feet) in all spaces, except where the decor would be marred by such markings. Install the appropriate backflow prevention device on this hose connection.

Action: Engineer in charge of operation has been re instructed that it is necessary to record the results of pre-bunkering tests. PW lines noted during the inspection have been striped blue. Backflow prevention device has been installed.

Item No.	Description	Points Deducted
9	Swimming pools / spas halogen residuals	3

Site: WHIRLPOOLS

Deduction Status: Y

Violation: FOR 52 DAYS SINCE THE LAST INSPECTION, THE FREE BROMINE LEVELS IN THE PORTSIDE WHIRLPOOL WERE BELOW 4.0 PPM. THERE WAS NO INDICATION THAT THIS WHIRLPOOL WAS CLOSED DURING THOSE TIMES. FOR 14 DAYS SINCE THE LAST INSPECTION, THE FREE BROMINE LEVELS IN THE STARBOARD SIDE WHIRLPOOL WERE BELOW 4.0 PPM. THERE WAS NO INDICATION THAT THIS

WHIRLPOOL WAS CLOSED DURING THOSE TIMES.

Recommendation: 6.3.2.1.1 Whirlpool spas shall maintain a free residual chlorine of >3.0 mg/L (ppm) and <10 mg/L (ppm), or a free residual bromine of >4.0 mg/L (ppm) and <10 mg/L (ppm).

Action: At times during those days noted the level of bromine was below 4.0 due to heavy bather load. The level of bromine was increased. The engineer was told to monitor the whirlpool operation more closely.

Item No.	Description	Points Deducted
10	Swimming pools / spas maintained, safety equipment	1

Site: WHIRLPOOLS

Deduction Status: Y

Violation: SEDIMENTATION TESTS WERE NOT PERFORMED ON A MONTHLY BASIS FOR THE GRANULAR FILTERS. FOR THE PORTSIDE WHIRLPOOL ON 9/7, 9/17, 10/11, 10/16, 10/23, AND 10/27 FOR SEVERAL HOURS EACH DAY "PEN FAILURE" WAS NOTED ON THE CHARTS INDICATING THAT THE PEN WAS NOT RECORDING THE FREE BROMINE RESIDUALS. MANUAL TESTS WERE NOT CONDUCTED ON AN HOURLY BASIS DURING THESE TIMES. FOR THE STARBOARD SIDE WHIRLPOOL ON 8/6 AND FROM 8/24 TO 9/8, THE HALOGEN ANALYZER CHART RECORDER WAS MALFUNCTIONING. MANUAL TESTS WERE CONDUCTED HOWEVER THESE WERE NOT DONE ON AN HOURLY BASIS.

Recommendation: 6.3.2.2.2 Residual halogen logs shall be maintained with residuals measured and recorded hourly during operation. 6.3.1.1.5 The granular filters shall be opened at least monthly and examined for cracks, mounds, or holes in the filter media. A core sample of the filter media shall be inspected for excessive organic material accumulation using a recommended sedimentation method.

Action: Sedimentation tests are being performed. Engineer in charge of this equipment was reinstructed that manual testing needs be done hourly and test results be documented when the recorder is malfunctioning. The analyzer and automatic dosing equipment was operational, although a record of the system's operating parameters was not captured.

Item No.	Description	Points Deducted
15	Food source, sound condition; food not re-served	0

Site: MAIN GALLEY-BREAKFAST PANTRY

Deduction Status: N

Violation: TWO CANS WERE DENTED ALONG THE SEAMS. ONE CAN WAS UNLABELED AND ONE CAN CONTAINED KETCHUP. THESE ITEMS WERE DISCARDED.

Recommendation: 7.3.2.2.5 Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. Canned goods with dents on end or side seams may not be used.

Action: Crew member in charge of the pantry was re instructed that dented cans and cans with out labels must be discarded.

Item No.	Description	Points Deducted
16	Potentially hazardous food temperatures storage, preparation display, service, transportation	5

Site: MAIN GALLEY-HOT GALLEY

Deduction Status: Y

Violation: TOFU IN THE WALK-IN REFRIGERATOR WAS TESTED AT 53°F. THE THERMOMETER IN THIS UNIT NOTED 42°F. THE TOFU WAS DISCARDED.

Recommendation: 7.3.5.3.1.1 Potentially hazardous food shall be maintained: (1) At 60°C (140°F) [roasts 54°C (130°F)] or above,; or (2) At 5°C (41°F) or less.

Action: The ship was experiencing a problem with it refrigeration system. This has been corrected.

Site: PROVISIONS-ROOM II

Deduction Status: Y

Violation: FOODS PLACED IN THIS UNIT THE NIGHT BEFORE FOR ISSUE WERE NOT AT THE PROPER TEMPERATURE. COOKED MEATBALLS WERE TESTED AT 50.7°F. CHEESE, MILK, AND YOGURT WERE TESTED AT 49°F. THE THERMOMETER IN THIS UNIT NOTED 50°F. THESE ITEMS WERE DISCARDED.

Recommendation: 7.3.5.3.1.1 Potentially hazardous food shall be maintained: (1) At 60°C (140°F) [roasts 54°C (130°F)] or above,; or (2) At 5°C (41°F) or less.

Action: The ship was experiencing a problem with it refrigeration system. This has been corrected.

Item No.	Description	Points Deducted
19	Food protected storage, preparation, display, service, transportation; Original containers, labeling; Food handling minimized; In-use food dispensing, preparation utensils stored	2

Site: LIDO BUFFET

Deduction Status: Y

Violation: A SERVING UTENSIL WAS NOT PROVIDED FOR EACH FOOD ITEM.

Recommendation: 7.4.3.3.1 A food-dispensing utensil shall be available for each container displayed at a consumer self-service unit such as a buffet or

salad bar.

Action: The sous chef in charge of the Lido buffet was re-instructed to provide utensils for each item on the buffet line.

Site: LIDO ICE CREAM BAR

Deduction Status: Y

Violation: THE TUBE WAS NOT IN PLACE AT THE IN USE DIPPER WELL. THE DIPPER WELL COULD ADEQUATELY FLUSH THE FOOD PARTICLES FROM THE SCOOPS.

Recommendation: 7.3.3.4.2.4 During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (4) In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes.

Action: The tube was removed for cleaning the previous evening and had not been replaced. It is in place.

Site: LIDO WOK STATION

Deduction Status: Y

Violation: SHORT HANDLED UTENSILS WERE USED FOR DISPENSING THE INGREDIENTS. THE HANDLE OF THE SPOON IN THE GARLIC PAN WAS IN DIRECT CONTACT WITH THE GARLIC.

Recommendation: 7.3.3.4.2.1 During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (1) In the food with their handles above the top of the food and the container.
7.3.3.4.2.2 During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (2) In food that is not potentially hazardous with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon.

Action: The utensil mentioned was for use by the cook, who was preparing stir fry to order. He has been instructed to use a longer utensil in the future.

Site: MAIN GALLEY

Deduction Status: Y

Violation: CONDENSATE WAS NOTED IN THE PROOFERS ABOVE AN UNPROTECTED TRAY OF DOUGH.

Recommendation: Provide adequate protection in this unit so that condensate does not drip on to foods. Ensure that adequate humidity levels are maintained so that excessive amounts of condensate are not allowed to

accumulate.

Action: The proofer provides a moist warm environment to “proof” dough. This was the source of the condensation. The unit has been checked and is now functioning properly.

Site: MAIN GALLEY-DRY STORES ROOM

Deduction Status: Y

Violation: A RIP WAS NOTED ON A BAG OF RICE.

Recommendation: Ensure that food packaging is intact.

Action: The 2 inch tear in the 50 pound bag of rice was caused during transportation from the provision store area. The chef in charge of this area has been counseled to check food stores when they arrive and to place in secondary containers if the original packaging is not in tack.

Site: DINING ROOM STORES

Deduction Status: Y

Violation: THE BOTTOM SHELF WAS TOO CLOSE TO THE DECK CAUSING FOOD ITEMS TO BE STORED LESS THAN 6 INCHES FROM THE DECK. THIS WAS CORRECTED DURING THE INSPECTION.

Recommendation: 7.3.3.5.1 Food shall be protected from contamination by storing the food: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 centimeters (6 inches) above the deck.

Action: Condiments and single service items stored on this shelf have been relocated and the lower shelf has been removed.

Site: CREW MESS

Deduction Status: Y

Violation: SERVING UTENSILS WERE NOT AVAILABLE FOR THE APPLES.

Recommendation: 7.4.3.3.1 A food-dispensing utensil shall be available for each container displayed at a consumer self-service unit such as a buffet or salad bar.

Action: Traditionally, a serving utensil has not been provided for whole fruits. A tong to retrieve the fruit has been provided.

Site: LIDO BUFFET-GENERAL

Deduction Status: Y

Violation: THERE WERE GAPS BETWEEN THE VARIOUS STATIONS AT THE BUFFET. FOODS WERE PLACED ALONG THESE GAPS EXPOSING THEM TO CONTAMINATION. SEVERAL CONDIMENTS AND FOOD ITEMS WERE PLACED OUT FOR SERVICE BUT WERE NOT PLACED UNDER THE SNEEZE GUARD. THESE ITEMS WERE COTTAGE CHEESE, HORSERADISH, MINT JELLY, TARTAR SAUCE, FRUIT JELLY, MAYONAISE, KETCHUP, AND MUSTARD.

Recommendation: 7.3.3.6.1 Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means.

Action: The chef in charge of the Lido has been counseled that the spaces or "gaps" between the sneeze shields on the buffet line are not to be used to display food items.

Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	0

Site: MAIN GALLEY-PANTRY

Deduction Status: N

Violation: THE CHOPPER BLADE EDGES WERE ROUGH, MAKING CLEANING DIFFICULT.

Recommendation: 7.4.2.2.1 Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams >1 mm (1/32 inch), cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have smooth welds and joints; and (5) Accessible for cleaning and inspection by one of the following methods without being disassembled, by disassembling without the use of tools, or by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches.

Action: Chopper blades have been replaced.

Site: MAIN GALLEY-PANTRY

Deduction Status: N

Violation: PEELING SOFT SEALANT WAS NOTED ON THE BACK-PLATE OF THE SLICER, MAKING CLEANING DIFFICULT.

Recommendation: 7.4.2.2.1 Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams >1 mm (1/32 inch), cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have smooth welds and joints; and (5) Accessible for cleaning and inspection by one of the following

methods without being disassembled, by disassembling without the use of tools, or by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches.
Action: The soft sealant has been removed and replaced with a hard sealant.

Site: MAIN GALLEY

Deduction Status: N

Violation: SEAMS WERE NOTED BETWEEN THE UPPER COMPARTMENT AND THE ICE BIN OF THE ICE MACHINES. SLOTTED FASTENERS WERE NOTED IN THE ICE/WATER CONTACT SURFACES OF THE ICE MACHINE, MAKING CLEANING DIFFICULT.

Recommendation: 7.4.2.2.1 Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams >1 mm (1/32 inch), cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have smooth welds and joints; and (5) Accessible for cleaning and inspection by one of the following methods without being disassembled, by disassembling without the use of tools, or by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches.

Action: The seams have been sealed. The slotted fasteners (screws) that are the original design of this NSF approved equipment have been replaced with fasteners that are “easily cleanable”.

Site: MAIN GALLEY-SAUCIER AREA

Deduction Status: N

Violation: SLOTTED FASTENERS WERE NOTED IN THE FOOD CONTACT AND FOOD SPLASH ZONES OF THE FRYERS MAKING CLEANING DIFFICULT.

Recommendation: 7.4.2.2.1 Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams >1 mm (1/32 inch), cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have smooth welds and joints; and (5) Accessible for cleaning and inspection by one of the following methods without being disassembled, by disassembling without the use of tools, or by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches.

Action: The slotted fasteners (screws) that are the original design of this NSF approved equipment have been replaced with fasteners that are “easily

cleanable”.

Site: MAIN GALLEY-BREAKFAST PANTRY

Deduction Status: N

Violation: REFRIGERATION UNITS 4.10 A-C WERE OUT OF ORDER FOR 3 WEEKS. REFRIGERATION UNIT 4.4 WAS OUT OF ORDER FOR 6 WEEKS. THERE WERE OTHER REFRIGERATION UNITS AVAILABLE FOR USE.

Recommendation: Repair these units as soon as possible.

Action: Units were awaiting the arrival of spare parts and are put back into service as soon as they are received. The units are made in Europe and the parts are not readily available in the US. There were other refrigerators available for use.

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1

Site: MAIN GALLEY-HOT GALLEY

Deduction Status: Y

Violation: THE PIPE WRAP ON THE LINES UNDER THE HOT SERVICE LINE WAS PEELING AND DIFFICULT TO CLEAN.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Action: The pipe wrap has been replaced.

Site: MAIN GALLEY-SAUCIER AREA

Deduction Status: Y

Violation: THE LABELS WERE PEELING FROM THE TILT PAN AND KETTLE, MAKING CLEANING DIFFICULT.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Action: The label had started to peel because to the extensive cleaning. It has been removed.

Site: MAIN GALLEY-SAUCIER AREA

Deduction Status: Y

Violation: A SEAM WAS NOTED ALONG THE BULKHEAD JUNCTURE ON THE LEFT SIDE OF THE OVENS, MAKING CLEANING DIFFICULT.

Recommendation: Seal this seam.

Action: Seam has been sealed.

Site: MAIN GALLEY-VEGETABLE AREA

Deduction Status: Y

Violation: THE LABELS WERE PEELING FROM THE KETTLE MAKING CLEANING DIFFICULT.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Action: The label had started to peel because to the extensive cleaning. It has been removed.

Site: MAIN GALLEY-SAUCIER AREA

Deduction Status: Y

Violation: A PIECE OF MASKING TAPE WAS PEELING FROM THE MICROWAVE, MAKING CLEANING DIFFICULT.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Action: Tape was removed.

Site: LIDO PORT SERVICE LINE

Deduction Status: Y

Violation: THE NON-FOOD CONTACT AREA OF THE FRYER WAS NOT EASY TO CLEAN DUE TO GAPS AND 90 DEGREE ANGLES AND CORNERS. THIS AREA WAS UNDER THE COOKING OIL PAN.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action: This is the original design of an American made, NSF approved deep fryer. We will attempt to rebuild this unit to USPH VSP standards.

Site: DOLPHIN BAR

Deduction Status: Y

Violation: PANELS OF INSULATION MATERIAL WERE NOTED UNDER THE ICE BIN. THIS MATERIAL HAD CUT EDGES THAT WERE DIFFICULT TO CLEAN.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Action: This is the original design of this NSF approved unit. We will attempt to seal the edges.

Site: CREW MESS

Deduction Status: Y

Violation: THE EDGES ON SOME OF THE SNEEZE GUARD GLASS PANELS WERE CHIPPED.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Action: The panels will be replaced.

Site: CREW MESS-LOCKER AD.11

Deduction Status: Y

Violation: SOME OF THE SHELVING PANELS WERE DAMAGED, MAKING CLEANING DIFFICULT.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Action: The shelving in this storage locker will be replaced.

Site: OCEAN BAR

Deduction Status: Y

Violation: THE INSULATION MATERIAL IN THE TECHNICAL COMPARTMENT UNDER THE REFRIGERATION UNIT WAS MADE OF PAPER, MAKING CLEANING DIFFICULT.

Recommendation: 7.4.1.1.9 Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and

smooth material.
Action:Insulation will be replaced.

Item No.	Description	Points Deducted
26	Food-contact surfaces equipment / utensils clean; Safe	0

Site: MAIN GALLEY-SAUCIER AREA

Deduction Status: N

Violation: THE FRYER COILES WERE SOILED WITH CARBONIZED FOOD RESIDUE.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action:Unit has been cleaned.

Site: MAIN GALLEY-BREAKFAST PANTRY

Deduction Status: N

Violation: THE MILK TUBE AND PAN AT THE LEFT COFFEE UNIT WERE SOILED. THIS UNIT WAS SAID TO BE CLEAN.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action:The chef responsible for this area was counseled to do a more thorough job when inspecting the work of his subordinates.

Site: MAIN GALLEY-BREAKFAST PANTRY

Deduction Status: N

Violation: THE INTERNAL GASKET OF THE SPOUT AT THE CAMBRO BEVERAGE DISPENSER WAS SOILED.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action:The chef responsible for this area was counseled to do a more thorough job when inspecting the work of his subordinates.

Site: MAIN GALLEY

Deduction Status: N

Violation: A FEW PREVIOUSLY CLEANED COFFEE CARAFES WERE SOILED.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action:The chef responsible for this area was counseled to do a more thorough job when inspecting the work of his subordinates.

Item No.	Description	Points Deducted
27	Equipment / utensils non-food-contact surfaces clean	0

Site: MAIN GALLEY-HOT GALLEY

Deduction Status: N

Violation: THE AREA AROUND THE CHUTES OF THE DRIP PAN HOUSINGS WERE SOILED WITH FOOD AND GREASE RESIDUE.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: The chef responsible for this area was counseled to do a more thorough job when inspecting the work of his subordinates.

Site: CREW MESS

Deduction Status: N

Violation: THE TECHNICAL SPACE OF THE JUICE DISPENSER WAS SOILED.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: The interior of this unit has been cleaned.

Item No.	Description	Points Deducted
28	Equipment / utensil / linen / single / service storage, handling, dispensed; Clean frequency	0

Site: LIDO BAR AFT

Deduction Status: N

Violation: GLASSES WERE PLACED OUT FOR USE PRIOR TO AIR DRYING.

Recommendation: 7.5.7.1.1 After cleaning and sanitizing, equipment and utensils shall be air-dried or adequately drained before contact with food.

Action: Staff in this area were reminded to allow the glasses to completely dry after coming out of the dish washer, before they bring them to the bar counter for service.

Item No.	Description	Points Deducted
29	Facilities convenient, accessible, designed, installed	0

Site: OCEAN BAR

Deduction Status: N

Violation: A HANDWASH SINK WAS NOT PROVIDED BEHIND THE BAR. THE PANTRY DOOR WAS CLOSED WHILE THE BAR WAS OPEN.

Recommendation: 7.7.1.1.2 The handwashing facility shall be located within 8 m (25 feet) of all parts of the area and should not be located in an adjacent area that requires passage through a closed door.

Action: Staff of this area was re instructed on the policy of always keeping the door to the pantry open during operation hours.

Site: DOLPHIN BAR

Deduction Status: N

Violation: A HANDWASH SINK WAS NOT PROVIDED BEHIND THE BAR. THE DOOR TO THE PANTRY WAS CLOSED WHEN THE BAR WAS OPEN.

Recommendation: 7.7.1.1.2 The handwashing facility shall be located within 8 m (25 feet) of all parts of the area and should not be located in an adjacent area that requires passage through a closed door.

Action: Staff of this area was re instructed on the policy of always keeping the door to the pantry open during operation hours.

Item No.	Description	Points Deducted
30	Hand cleanser, sanitary towels, waste receptacles, handwash signs; maintenance	0

Site: MAIN GALLEY-BREAKFAST PANTRY

Deduction Status: N

Violation: A WASTE RECEPTACLE WAS NOT PROVIDED AT THE HANDWASH SINK.

Recommendation: 7.7.1.1.6 A handwashing facility shall include a sink, soap dispenser, single-use towels dispenser, and waste receptacle.

Action: The waste bin was removed to empty and had not been brought back yet. It is in place.

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	1

Site: MAIN GALLEY PORT LOCKER

Deduction Status: Y

Violation: EQUIPMENT WAS STORED ON SHELVES THAT WERE TOO CLOSE TO THE DECK, MAKING CLEANING OF THE DECK DIFFICULT.

Recommendation: Store items off the deck to facilitate cleaning of the deck.

Action: Equipment has been relocated and lower shelf removed.

Site: LIDO PREPARATION

Deduction Status: Y

Violation: GAPS WERE NOTED AROUND THE WATER SUPPLY LINES UNDER THE 3-COMPARTMENT SINK, MAKING CLEANING DIFFICULT.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: The pipe penetrations have been sealed.

Site: DOPHIN BAR

Deduction Status: Y

Violation: THE DECK DRAIN WAS SOILED UNDER THE ICE BIN.

Recommendation: 7.7.4.2.1 Decks, bulkheads, deckheads, and attached equipment in food preparation, warewashing, pantries, and storage areas, shall be cleaned as often as necessary.

Action: Area has been cleaned. The chef responsible for this area was counseled to do a more thorough job when inspecting the work of his subordinates.

Site: CREW MESS

Deduction Status: Y

Violation: A HOLE WAS NOTED WHERE A FASTENER WAS MISSING ALONG THE EDGE OF THE SOILED PASS-THROUGH, MAKING CLEANING DIFFICULT.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: Fastener was replaced.

Site: CREW MESS-LOCKER AD.11

Deduction Status: Y

Violation: ITEMS WERE STORED ON THE DECK, MAKING CLEANING DIFFICULT.

Recommendation: Store items off the deck to facilitate cleaning.

Action: Items were relocated.

Site: FOOD SERVICE GENERAL

Deduction Status: Y

Violation: THE DECK THROUGH THE GALLEY AREAS HAD ROUGH

AND PITTED SURFACES, MAKING CLEANING DIFFICULT. THE EDGES OF THE DECK NEAR THE BULKHEAD HAD SEAMS AND CHIPPED SURFACES, MAKING CLEANING DIFFICULT. THE SCUPPERS THROUGHOUT THE GALLEY SPACES HAD ROUGH AND PITTED SURFACES, MAKING CLEANING DIFFICULT.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: There is an ongoing program to maintain the decks and deck drains. Areas noted during the inspection are being addressed.

Site: LIDO DISHWASH

Deduction Status: Y

Violation: THE DECK HAD ROUGH SURFACES, AND PITTED AREA, MAKING CLEANING DIFFICULT.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: There is an ongoing program to maintain the decks and deck drains. Areas noted during the inspection are being addressed.

Site: LIDO BUFFET GENERAL

Deduction Status: Y

Violation: OPEN AREAS AROUND THE SPRINKLER HEADS WERE NOTED IN THE DECKHEADS ABOVE THE BUFFET LINES, MAKING CLEANING DIFFICULT.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: Collars for the pipe penetrations have been installed.

Item No.	Description	Points Deducted
34	Plumbing fixtures / supply / drain lines / drains installed, repair	0

Site: MAIN GALLEY-DISHWASH

Deduction Status: N

Violation: THE DRAIN WAS DETACHED FROM THE SOILED RAMP DRAIN. THE SOILED WATER WAS DISCHARGING ON TO THE DECK.

Recommendation: 7.7.3.3.1 A plumbing system in a food area shall be maintained in good repair.

Action: Drain pipe was reattached.

Site: MAIN GALLEY-BREAKFAST PANTRY

Deduction Status: N

Violation: A LEAK WAS NOTED AT THE DIPPER WELL.

Recommendation: 7.7.3.3.1 A plumbing system in a food area shall be maintained in good repair.

Action: Leak was repaired.

Item No.	Description	Points Deducted
36	Lighting provided, shielded	0

Site: LIDO WOK BAR

Deduction Status: N

Violation: THE LIGHT LEVEL AT THIS STATION DID NOT APPEAR TO BE ADEQUATE.

Recommendation: 7.7.5.1.1 The light intensity shall be at least 220 Lux (20 foot candles) on food preparation surfaces, and at a distance of 75 centimeters (30 inches) above the deck in food preparation areas, handwashing facilities, warewashing areas, equipment, and utensil storage, pantries, toilet rooms, and consumer self-service areas.

Action: The level was measured and is up to standard.

Item No.	Description	Points Deducted
37	Rooms / equipment vented, humidity, condensation	0

Site: PETTY OFFICER'S MESS

Deduction Status: N

Violation: THIS AREA WAS VERY HOT AND HUMID. THE STEAM TABLE WAS ON BUT MOST OF THE WELLS DID NOT HAVE A PAN IN THEM.

Recommendation: 7.4.2.4.1 Exhaust ventilation hood systems in food preparation and warewashing areas including components such as hoods, fans, guards, and ducting shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-service and single-use articles.

Action: Staff has been instructed to place covers on the open areas of the steam table to prevent the steam from entering the mess room.

Item No.	Description	Points Deducted
9999	Miscellaneous	0

Site: CORRECTIVE ACTION STATEMENT

Deduction Status: N

Violation: IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV USE EMAIL MESSAGE SUBJECT LINE: VOLENDAM - CAS - [11/19/2004] .

Recommendation: